

Streetsbrook Nutrition Action Group - SNAG

Date: Tuesday 23rd September 2014 Time: 9.15 a.m. Venue: Streetsbrook School

Present

Adults and Children:

Mrs Jane Bennett (governor) Mrs Debbie Butlin Mrs Katie Crouch Mrs Zoe Jones
Mrs Naomi Troughton (parent) Mrs Marilyn Phipps (Minutes and advice)
Mrs Jacqui Webb(Solihull Catering)
Year 2 :- Rhiddi William Fred Asaiya
Year 1:- Adam William Ella Hira Rosie

Apologies

Mrs Carol Williams Mrs Sandra Taylor

Welcome and Introduction

Everyone introduced themselves and DB reminded everyone that this was Mrs Jane Bennett's last meeting as her term as Parent Governor expires. Everyone acknowledged the amount of support that Jane has given the school in her SNAG role and grateful thanks were extended to her.

DB also welcomed Mrs Katie Crouch to her first SNAG meeting.

Everyone in the group said a few words about what they hoped to achieve through the Food for Life Partnership and DB summed up the feelings of the group when she said that she wanted everything related to food at Streetsbrook to be the best it could possibly be. KC explained that the main purpose of her role will be to improve the curriculum links to food education, particularly ensuring more and better cooking and gardening experiences for years one, two and nursery. Other members of the group said the following:
ZJ - better lunchtime experiences with even better food for healthy, happy lunchtimes.

JB- more parent involvement, hopefully through the next parent governor appointment.

NT- more garden visits by all year groups

The children overall would like more gardening and even healthier food options at lunchtimes.

<p>Activity</p> <p>Each of the children worked with an adult partner to record ‘three stars and a wish’ about school meals, now that the government’s Universal Free School Meals (UFSM) policy is being implemented.</p> <p>Among their ‘stars’ (ie things they like) were cheesy jacket potatoes, the salad bar, wraps, Pizza Fridays, the music playing in the dining room, sitting with friends and the option to have a cold lunch.</p> <p>Their ‘wishes’ included a wider variety of vegetables with samples of them put on the salad bar as tasters; improving the queuing system (queues are now very long); making sure that menu choices don’t run out; more salad bar choices and more pasta. One of the children suggested including mushrooms in the salad bar and it was proposed that the children could grow mushrooms to be served at lunchtimes. NT will investigate.</p> <p>DB will meet with ZJ and CW to discuss how some of the ‘wishes’ can be implemented although there is already a plan in place to manage the longer queues by giving some classes outdoor play before they eat with the staff using walkie-talkies which the school already own, so that hall staff can alert the playground when there is dining space.</p> <p>JW said that some schools use a system of a green card/red card in the window so that children know when they can come in to eat.</p> <p>Later in the term DB will meet with the children to see if their wishes have come true! She is also hoping to be able to meet with the SNAG children monthly to make sure their work is making a difference.</p> <p>The children then played a ‘Yummy Scrummy’ game in which they had to guess a food by its colour, reveal the food and then say whether it would be a healthy food or one that should be eaten only occasionally.</p> <p>NT had then provided some foods to taste which she explained were seasonal; blackberries and pears and cake made with rhubarb. All of the children tasted all of these foods, and even if they didn’t want to finish everything, they all tried a sample.</p> <p>NT also brought some onions and cucumber from the school garden and told us that they would be in the school lunch menus today.</p> <p>We all said a huge thank you to NT for her hard work!</p> <p>Minutes of the Last Meeting - 20th May</p> <p>DB drew our attention to the last item which stated that in this meeting the group would judge progress towards the Gold criteria, however since KC has only just taken over the FFL role it was agreed that the meeting in January 2015 would be a more appropriate time to include this.</p>	<p>NT</p> <p>DB/CW /ZJ</p> <p>DB/SN AG children</p>
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Universal Free School Meals (UFSM)

It was agreed that overall the introduction of UFSM has gone well. There are a couple of teething problems that need to be rectified:-

- School and catering need to ensure that meals continue to be of top quality and of sufficient quantity so that children can actually have the meal they have chosen. The main issue here is with the kitchen staff getting used to the correct portion/serving size now that they are producing meals in greater numbers than ever before. There have been particular problems with potatoes running out and it has been noted that the serving sizes of potatoes onto the plate are inconsistent. ZJ is monitoring the amount put on to plates.
- JW explained that portion size is dictated by government directive, based on pupil age and the weight of foods. So, for example, a child will be served one vegetarian sausage or two meat sausages because one vegetarian sausage weighs more than a meat sausage. Across Solihull recipes are standardised across all schools. JW will meet with CW to iron out any issues.
- JW went on to explain that across the borough it is difficult for cooks to know how much of each menu option to cook each day, trying to ensure that there is sufficient of each option to meet pupil preference. Cooks now have to get to know the preferences of a larger number of children and this will take time. Now that there are more kitchen staff they also have to get to know each other and learn to work in new teams.
- DB was concerned that when wraps are served as a cold option the children often seem to have nothing else on the plate. JW said that children must be served from the salad bar or be served vegetables.
- JW emphasised that the government aim of UFSM was to ensure that all 5-7 year olds had a hot lunch and this is very much the aim of Solihull Catering. There is evidence of children who previously brought their own packed lunches from home, being very happy to have a hot meal because now their friends are too and the eagerness to eat quickly to gain more playground time has receded.

JW/CW

Harvest and Garden Matters

NT entered Streetsbrook in the Solihull in Bloom competition run by Notcutts and the group was thrilled to know that Streetsbrook won a silver award! The school has earned a certificate and £50 to spend at Notcutts. NT was congratulated for her hard work towards this.

NT informed us that she has been liaising with a member of staff from Woolman's Garden Centre and this term the children will be growing beetroot, broccoli, sprouts and leeks. The children have already harvested onions which were given to the cook for lunches.

Cranmore Market

Streetsbrook staff and children have been working closely with Cranmore Infant School who are running a Green Market this term, adopting this idea from Streetsbrook's work last year. Some Streetsbrook children will be attending Cranmore's market to sell bread and homemade soup made from Streetsbrook's garden produce.

Streetsbrook would like to do more work in future with Cranmore but need more volunteers in general to help with gardening and cooking work. Any parent or grandparent who would like to volunteer would be very warmly welcomed.

The Way Forward and the Gold Award

The most challenging criteria for the gold award relate to food quality and provenance and at a time when Solihull Catering are working flat-out to implement the UFSM initiative it is difficult for them to turn their attentions to fulfilling these challenging criteria. There are also significant cost issues for caterers as the gold standard demands increasing amounts of organic and freedom food products appearing in menus; 15% of the total spend must be on organic foods.

JW intends to speak to a member of the Food for Life Partnership to see whether Streetsbrook could now be considered to be the Flagship School for Solihull and thereby receive some additional funding to support these developments. It may be possible for Solihull Catering to provide the required organic produce just for Streetsbrook School and work towards meeting the needs of the whole borough at a later date

JW

The meeting closed at 11.10 am

Date and time of next meeting

January 13th 2015 at 9.15 am